

Upcoming Food Safety Trainings

Feb. 6 - Wholesale Success: a program designed to help small and mid-acreage fruit and vegetable farmers with one of the biggest challenges they face: growing their business! This class will give farmers the tools they need to ensure their produce is of the highest quality possible, manage crucial food safety risks, and develop and nurture relationships with customers.

- Holiday Inn Downtown, 200 S Pattee St. Missoula, MT 59802
- Free for specialty crop producers, \$100 for all others
- Register and find details at: <https://lccdc.ecenterdirect.com/events/336>

Feb. 7 - Hazard Analysis Critical Control Point (HACCP): Work with Certified HACCP trainer, Claude Smith, to understand and create a HACCP plan for your food business.

- Holiday Inn Downtown, 200 S Pattee St. Missoula, MT 59802
- Free for specialty crop producers, \$100 for all others
- Register and find details at: <https://lccdc.ecenterdirect.com/events/343>

Feb. 21-22 - Better Process Control School (BPCS): Better Process Control Schools (BPCS) provide practical applications of principles set forth in the regulations and satisfy the training requirements of both FDA and USDA. The two-day course includes the following subjects: • Applicable Regulations • Microbiology of Thermally Processed Foods • Acidified Foods • Food Container Handling • Food Plant Sanitation • Records for Product Protection • Principles of Thermal Processing • Instrumentation and Equipment • Closures for Glass Containers

- Montana Manufacturing Extension Center, 2310 University Way Bldg 2, Montana State University, Bozeman, MT 59715
- \$150
- Register at: <http://lccdc.ecenterdirect.com/events/349>

Feb. 22-24 - Preventive Controls Qualified Individual Training: Instructor Claude Smith will lead this 3 day training. Successful completion of the course certifies the graduate as a Preventive Controls Qualified Individual, who can prepare the required Food Safety Plan for your facility. Background in or significant knowledge of food safety required for attendees. Contact Mr. Smith for info: 406-994-3812

- Great Falls College, MSU Room B133
- See registration link for cost- reduced cost for specialty crop users
- Register and find details at: <https://www.eiseverywhere.com/ehome/index.php?eventid=220957&>

On Farm Food Safety Training GAP Workshops: Assistance for agricultural producers to take new food safety challenges using good agricultural practices (GAP) including writing a farm food safety plan. This GAP Planning Workshop will guide; vegetable, fruit and nut growers through the food safety plan writing process. TARGET AUDIENCE: Fresh produce growers, especially those who are exempt from the Food Safety Modernization Act (FSMA) Produce Rule. However, the workshop will be useful to all fresh produce growers, buyers, and educators. Contact Jonda Crosby with questions 406-227-9161.

- Free for specialty crop producers, \$25 for all others
- **March 2-3** – Billings Food Bank, 2112 4th Ave N
 - Register at: <https://lccdc.ecenterdirect.com/events/347>
- **March 6-7** - Corvallis, Western Agricultural Research Center, 580 Quast Lane
 - Register at: <http://lccdc.ecenterdirect.com/events/352>
- **March 9-10** - Kalispell, Flathead Community College, 777 Grandview Drive, Arts & Technology Building room 204
 - Register at: <https://lccdc.ecenterdirect.com/events/346>